

A NO-WHEY PROCESS FOR PRODUCTION OF LOW FAT HARD CHEESE

5

ABSTRACT

The present invention provides a no-whey process for preparing a low-fat hard cheese product with completed capture of whey proteins using a modified milk protein concentrate. The modified milk protein concentrate comprises about 82 to about 96 percent milk protein concentrate and about 4 to about 18 percent multifunctional enzyme, wherein the multifunctional enzyme modifies the function of dairy proteins so that the completed capture of whey proteins into a cheese product will not interfere with the alignment of casein molecules into the fibers structure required for a good texture of hard cheeses such as mozzarella. The present invention solves problems associated with the whey generated from conventional making cheese plant and creates a new way of making low-fat hard cheese products.